

sweet milk, yolk of two eggs, one tex-spoon baking powder, one cinnamou, cloves, nutmeg: White part-One-quar-ter cup butter, three-quarter cup white sugar, one-quarter cup sweet milk, one cup flour, one tenspoon baking powder, one lemon, white of two eggs.

of water, two lemons, sugar, stiffen with eorn starch. Beat the whites of two eggs stiff, and put in last and let get cold, and serve with custard made from the yolks of egg and milk. Fiavor with lemon or vanilla.

Apple Meringue.-Prepare one pint of ewed apples, and while hot add spices, teaspoon of nutmeg, and one-half one tenspoon of nutmeg, and one-half tenspoon of einnamon; add one tenspoon of lemon juice, and the grated rind of one-half a lemon. Mix with this two tauespoons of butter and the well-beaten yolks of two eggs, adding gradually one-half cup of granulated sugar. Bake in covered dish for ten minutes in a moderate oven. Remove and cover with mer-ingue made with the whites of eggs beat-en stiff, and four tablespoons of sugar, one teaspoon of vanilla; cool slightly, and eat with cream, if you have it.

Devil Cake.-Custard part-One cupful of grated chocolate, one cupful brown sugar, one-half cupful sweet milk, yolk of one egg. Cake part-One cup brown sugar, two cups flour, one-half cup but-ter, one-half cup sweet milk, two eggs. Cream, butter and sugar together; add yolk of eggs, then add milk, flour and whites of eggs beaten stiff; then stir in custard; lastly dissolve one tenspoon baking soda in a little warm water and add.

Date Cake.-One-half cup butter, one cap sugar, three eggs, one cup milk, two cups flour, four tenspoons baking pow-der, one and one-half cups of chopped

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10 Vici Ginger Bread Pudding.—Three-quarter cup molasses, three-quarter cup baking sugar, three-quarter cup melted butter, three-quarter cup boiling water, two and two-third cups flour, one egg, one tea-spoon baking soda; dissolve in the water one teaspoon ginger and one of cinna-mon. Brandy or wine sauce; good to at cold

Marble Cake.—Dark part—One-half eup butter, one-half eup brown sugar, one and one-quarter cups flour, one-quarter eup molasses, one-quarter eup sweet milk, yolk of two eggs, one tea-spoon baking powder, one cinnamon, cloves, nutmeg. White part—One-quar-ter eup butter, three-quarter cup white sugar, one-quarter cup sweet milk, one com flour one teasure baking powdet.

me lemon, white of two eggs. Mutton Patties—Have ready a pint of mashed potatoes, add to them a cup-ful of milk and two well-beaten eggs. Butter some small patty pans, line them with the potato, fill the centers with mineed mutton, eover with mashed po-tato and bake in the oven for twenty-ful of milk and two well-beaten eggs. five minutes. Turn out of the pans and serve with an onion sauce.

> To prapare the mutton: Remove all bones, gristle and fat; reject the fat and put bones and gristle in a saucepan, ever with water, add a sprig of pars-iay, a bay leaf, a clover and a teaspoon-ful of salt to a pint of water. Sim-mer this for the sauce. Mince the mut-ton very fine. One capful will be suf-ficient for five patties, for which use a pint of potatoes. Add to the mutton a tablespoonful of grated union, a tea-spoonful of parsley and a leaf of mint chopped fine and season with salt and pepper. Moisten with a tablespoonful of hot water in which a tablespoonful of butter has been dissolved and use as directed. directed.

For the sauce, strain the water from the bones; if any gravy is left, add that to the water. Fry three tablespoonfuls of chopped union in a tablespoonful of butter, and add a tablespoonful of flour and the water strained from the bones. Throw in a few sprays of parsley, add half a teaspoonful of grated nutmeg, a teaspoonful of salt and a small piece of a pepper pod and simmer for fif-teen minutes; strain and serve.

Mutton Souffe-Mix a cupful each of chopped mutton and mashed potatoes, a tenspoonful of salt, half a tenspoonful of paprika, a tenspoonful of ehopped parsley, a tablespoonful of grated onion and well-beaten three yolks of eggs. Fold in the well-whipped whites of the eggs and bake in small patty pans for half an hour. They will puff up and become very light and delicate. Serve very hot.

Mutton Ceeils-Chop the mutton very fine. To one pint add a beaten egg, a

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cover with a little of the cereal used to line the bowl, and steam over hot water for thirty minutes. Serve with a cream or tomato sauce.

Curry of Mutton-Cut the mutton incorry of Mutton—Cut the mutton in-to neat cubes, rejecting all fat. Slice two onions in rings and fry in a table-spoonful of butter; when the onions are brown add a pint of water, a tablespoon-ful of curry powder and a pint of the cold mutton. Let it come to a boil, simmer for ten minutes and serve in a border of rice.

Deviled Mutton is a favorite with those who enjoy a piquant flavor. Cut the mutton into thick slices and trim off the fat. If the mutton is raw, it will be much better than if well cooked. Rub a little black pepper into each slice, ap in melted butter and broil quickly aip in melted butter and broil quickly over hot coals. Put into a saucepan a cuprul of water, add a tablespoonful of Worcestershire sauce, a tablespoonful of lemon juice and the grated rind of a lemon. Fry a tablespoonful of onion in butter until it is a dark brown; add a level tablespoonful of flour and the spiced water. Cook for five minutes, strain over the boiled mutton and serve.

Another method is to slice the meat, dip it in melted butter, sprinkle with sait, pepper and dry mustard, roll it in bread-erumbs, place on a buttered bak-ing pan and brown it in a hot oven. Dish on a platter in a circle and heap the center with fresh, crisp watercresses.

No evil action can be well done. Do good for your own sake.

All countries are a wise man's home. Slight no man for his poverty. Be courteous to all, but intimate with few.

Prefer solid sense to wit. Never say anything that could offend modesty.

Let no jest intrude upon good manners.

Always defend the unfortunate. Men are not to be wrought upon when they are hot.

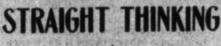
Take heed of whom you speak, and to who

Avoid vicious persons, for vice is infectio

Blame not before you examine the truth. Endeaver to make peace among your

neighbors. Strive not with a man without cause,

Lose no time in executing your reso lutio



BY HERBERT S. BIGLOW

From the galleries of the City Council chamber I heard a councilman advocate the passage of the gas franchise. He began by declaring that he was a friend of the workingman. of the workingman. He favored giving the franchise to the Gas Company because the directors of the company were our richest citi-zens. They gave us our sky-scrapers, they gave employment to our laborers, and therefor, as a favor to our work-ingmen the councilman proposed to give the franchise to their employers. To be sure, the franchise sent the stock of the Gas Company up a million dollars, but the interests of labor have to be looked after, no matter what crunbs fall to the respectful business grafters of the town. town.



Number of cities where Typothetæ has established nine-hour day and open shop .

thoughts men carry about in their minds, and set before you, without shame and without apology!

Salvation by Knowledge.

Here is a man with a defective heart valve. It does not kill him. But he is handicapped by it. He is short of breath. He has fainting spells. He breath. must always guard against over-exertion. Because of that defect he gets less service of the other organs of the body. Now it is just as impossible to have a false idea in the mind without damage as it is to have a diseased heart with as it is to have a diseased heart with-out lowering the tone of the bodily health. And if the error pertains to so basic a thing as religion, if one has a false philosophy of life, the damage will be serious.

There is not a leper spot on the body politic which is not due to bad thinking. Isaiah declared that social distress was due primarily to man's ignorance, and his words are full of significance today:

"Therefore are my people gone into captivity because they have no knowl edge."



By MERBERT S. BIGLOW Pastor of Vine St Congregational Church Ciacinatti, Ohio. If a man's thought is a sixes and sevens, his life is apt to be full of in-consistencies. A faise idea is next door to an immoral act. Straight thinking is essential to right living. From the galleries of the City Council try Journal. 1.0

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at cold.

Scons.—Three teaspoons baking pow-der, one teaspoon salt, one tablespoon mgar, two tablespoons butter, one quart our, sour milk.

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Candy Creams.-Two cups white granulated sogar, one-half cup cold water, one-quarter teaspoon cream of instar; cook until it stiffens in cold water, and when cool flavor to taste and heat to a cream, mold into shape. Note-i just cook this till it forms nicely in co. water, for if you get it too stiff you can't beat it. To make maple cream use brown sugar and one-half the quan-tity of cream of tartar and milk, instead of water. of water.

Turkish Delight.-Take the juice of one lemon and the rind of two and boil in two and one-half cups of water five or nees of gelatine, dissolved in above; strain again, measure and be sure and have just two and one-half cups liquid all the time, add two lbs. of granulated ugar, stir very little; boil ten minutes, point in buttered pane, let stand over sight. In the morning cut in squares and roll in leing sugar.

Rolled Oats Cookies.—Three and one-half caps rolled oats, two cups brown sugar, one cup lard, one cup lukewarm water, one tenspoon soda, two cups cream of tartar; add flour to roll.

Scotch Taffee-Four cups brown sugar, two cups of butter, one tablespoon of vinegar, one tablespoon flavoring. Boil half an hour without stirring, then try a little in cold water. If erisp it is

White Toffee Three caps white sugar, one and a half cups water, one table spoon of vinegar, one tablespoon of va-nilla. Boil till it becomes brittle in cold water.

It is nice with figs or nuts put in at the last.

There are so many agreeable ways of serving mutton a second time that it need not be eaten cold persistently for seconomy's sake.

fine. To one pint add a beaten egg, a teaspoonful of salt, a tablespoonful of meited butter, half a teaspoonful of pep-per, a tablespoonfuls of moist bread-crumbs with a tablespoonful of hot wa-ter and let them stand a few minutes. Mix the whole well together then form into small balls, roll in bread-crumbs and fry to a rich brown. Serve with tomato or caper sance. If this dish should be desired for breakfast, the ce-ails may be shaped the day before and kept in a cool place. If the onion jnice be not liked, it may be omitted.

Caper Sauce-Mix a tablespoonful each of butter and flour until well blend-ed. Add slowly a pint of boiling water and stir. Cook for ten minutes. Mix in three tablespoonfuls of capers that, have been ent or chopped coarsely. Pickled nasturtium pods, which have a fine flavor, are preferred by many to capers and make a good sauce. The sauce may be satisfactorily varied by adding two table-spoonfuls of chopped paraley leaves, three tablespoonfuls of chopped olives or a tablespoonful of chopped fresh mint leaves.

The mixture of mineed mutton is the staff green peppers, forming a used to staff green peppers, forming a used to staff green peppers, forming a used to staff for the peppers and remove the stand for the peppers and remove the stand for the minutes; drain and bake in a moderate over for the baking pan, ald a cupful of hot were and bake in a moderate over for the baking pan, ald a cupful of hot were and bake in a moderate over for the baking pan, ald a cupful of hot were the peppers. When the peppers are cooked to the peppers, the baking pan with a tablespoonful at a upful of stewed tomatoes and a cupful of stewed tomatoes and a cupful of nead-crumbs that here a cupful of hread-crumbs that here a cupful of hread-crumbs that here a minutes in half a cupful of here.

Mutton Timbales-Butter a quart-siz-ed bowl, line it with rice boiled in salt⁵ ed water, cooked hominy, cooked maca-roni chopped small or rolled oats. Fill the hollow center with the minced mest,

Crooks and Fools.

While the councilman was making his speech, some one near wondered how much the Gas Company had to pay him for it. But another volunteered the opinion that the councilman was honest and well-meaning. "Well," said the first man, "suppose he is honest. Does that help any? Can you tell me of what earthly use is an honest damn. fool?"

I a state legislatures and city coun-cils, the crooks and the fools usually vote together. It matters little to the people whether the legislator is a smart thief or just a dupe. Some people think as a calf wains, and if a man wabbles in his thought, he wabbles through life.

Street Car Talks.

Street Car Talks. The may who rides home with you on the street car can tell you about the bill of goods he sold yesterday, about the show he saw last night, or the beefsteak he ate for dinner. But that is his depth. If you try to talk re-ligion, polities, taxation, municipal ownership referendum, you will find his mind confused and hopelessly so, for he will think himself wise. The less he knows, the wiser he is. If thoughts were things the furni-ture of some men's minds would make a sterned furniture store look like a Tiffany palace. What a lot of elap-trap, rusty junk and frayed rags of

Manager of Shop—I can give you a post in the children's clothing depart-ment, but I warn you that you will find it very trying. Applicant—Oh, I don't mind a little thing like that. I worked three years in a women's shoe department.—Melbourne Weekly Times.

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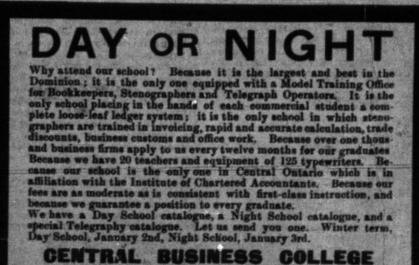
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